



# 2020 Virginia Cabernet Sauvignon

A pleasantly fruit forward wine with elements of cherry, raspberry, and strawberry. Additionally, there are some plum and green apple notes. The fruit nuances are well balanced with the herbal, nutty characters along with a touch of earthy forest floor, black olives, and vanilla. All these aspects are enveloped in a chalky limestone character that adds to the overall balance and structure. The mouthfeel is bright and creamy with the red fruits showing well. The tannins are soft and approachable and well balanced with the oak. A food friendly Cabernet Sauvignon that is ready to drink. – *Matthew Meyer, Winemaker*

**VINTAGE:** This was a tough year on many counts. The winter started mildly and was somewhat uneventful with moderate temperatures. Then in April and May Virginia was hit with some severe frosts devastating some growers. We then had a very wet start to the summer which proceeded to dry up with some extremely hot days. The rains then re-emerged in September making for difficult conditions with the grapes ripening. The rains did not completely dissipate for the remainder of harvest but did allow for some nice days to work.

**BLEND:** 100% Cabernet Sauvignon

**HARVEST:**

The Cabernet was harvested from 22 October 2020 at 19.8 brix, 6.97 g/L TA and 3.65 pH.  
The second pick was 27 October at 20.5 brix, 7.03g/L TA and 3.53 pH.

**VINEYARD SOURCING:** Carter's Mountain, Charlottesville, Virginia

**FERMENTATION:**

The Cabernet Sauvignon was fermented in different stainless-steel tanks with D254 and Alchemy III yeast for approximately 9 days each.

**AGING:** 12 Months in 77% French Oak and 23% Hungarian Oak Barrels.

**BOTTLING DATE:** January 2022 – 1,359 cases

**RELEASE DATE:** May 2023

**TECHNICAL INFORMATION:**

12.3% Alc.  
3.77 pH  
6.13 g/L TA  
0.25 RS (dry)

